



# BLACK GARLIC STEAK STIR-FRY

## MEAL KIT

### INGREDIENTS

Beef Steak *(strips)*

**RAPS Black Garlic Magic Marinade**

Red Onion *(sliced)*

Mixed Peppers *(sliced)*

Spring Onion *(thinly sliced)*

Chives *(garnish)*

### MEAL KIT FOILS USED

- Large Foil,  
2 x Small Foil Inserts & Lid.

### METHOD

- Coat the beef with 15% Magic Marinade *(extra usage to coat veg when cooking)*.
- Place 250g of the red onion, spring onions and peppers into two small foil inserts and place in the tray.
- Place 400g of the beef into the tray.
- Garnish with chives.
- Add the lid, label and display.

### COOKING GUIDE

- STEP 1 - Sear the meat.
- STEP 2 - Add the vegetables and cook for 3-5mins.

*Please note that all recipes and cooking instructions are intended as a guideline only.*

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